

## AZURE COCONUT ESCAPE

🕒 5 min.

👉 Easy





### MATERIALS

Nespresso Barista Device  
Large Barista Recipe Glass


### RECOMMENDED NESPRESSO COFFEES

### INGREDIENTS

Barista Creations Tropical  
Coconut Flavour Over Ice   
1 capsule

Ice Cubes   
6 pieces

Almond Syrup   
15 ml

1.5% fat cold milk   
170 ml

### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01

Into a large BARISTA recipe glass, place 6 ice cubes (30 g each), add 15 ml of almond syrup and then pour in 70 ml of 1.5% cold milk.

#### STEP 04

Into the glass, extract 80 ml of Tropical Coconut Flavour Over Ice using the Coffee Creations mode on your Vertuo Next or Vertuo Pop (double-click on the coffee button, the colour will change to turquoise, and the extraction will start).

#### STEP 02

Then, into your Nespresso Barista device, pour 100 ml of 1.5% cold milk. Close the lid, select the Espresso on Ice Macchiato recipe and press the start button.

#### STEP 05

Garnish with one edible fresh pansy flower or dried cornflower petals.

#### STEP 03

Once ready, pour the blue foam into the BARISTA recipe glass, over the ice and milk.